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Father's Day / Sonora Dodd Collection

5-28-1942

Davenport Hotel Menu, May 28, 1942

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The More we get To-gether
The Happier We'll be

May 28-1942



Spokane for Father
Mr. John Paul Reed
W. E. Reed and
Mildred Rowland Hoskins
Edna Rowland Cummings
John Bruce Dodd
Bert Cummings

The Davenport Hotel

S P O K A N E, U. S. A.

Today's Luncheons

SERVED FROM 11:00 A.M. TO 2:30 P.M.

ITALIAN GARDENS

Entree Price is Cost of Complete Luncheon

Appetizers:

Tomato or Fruit Juice
or

Soups:

Puree of Navy Beans and Croutons or French Onion Soup
Chicken and Beef Broth or Chicken Gumbo with Rice

Special

CHAMPAGNE
COCKTAIL

50c

CASSEROLE SPECIAL

Beef Stew in Casserole with Vegetables and Spaetzels, 60

Business Plate: Prime Ribs of Beef or Roast Stuffed Shoulder of Veal, New Peas and New Potato Rissole.....	75
Baked Shirred Eggs with Spinach, Cream, Cheese and French Fried Potatoes.....	55
Pork Spareribs with Sauerkraut and Potato.....	65
Fresh Crab on Shredded Lettuce with Asparagus Tips Louis and Potato Chips.....	60
Creamed New Peas and New Potatoes in Casserole with Split Polish Sausages.....	55
Deviled Ham Sandwich with Olives and Potato Salad.....	45
Select Fresh Vegetable Club Plate, 40, with Egg.....	50

Desserts:

Choice of Ice Cream, Sherbet, Apple or Pumpkin Pie

Stewed Plums, Hot Gingerbread and Stewed Rhubarb or Marshmallow Sundae

Beverages: Coffee, Chocolate, Milk, Buttermilk or Iced Tea Extra Cup Coffee 5 cents

MAY LUNCHEONS

Entree Price Includes Choice of Appetizer or Soup, Rolls, Beverage (Dessert 10 Cents Extra)

Curried Creamed Crab and Finnan Haddie with Rice in Casserole, Bombay, New Peas..	60
Scrambled Eggs on Toast with Pig Sausages and French Fried Potatoes.....	50
Fresh Crab or Chicken, Olives and Celery Salad, Printaniere Dressing, Potato Chips..	55
Angeline Salad: Lettuce, Pineapple Ring, Cottage Cheese, Pineapple Aspic, Fruits.....	55
Roast Turkey, Chef's Dressing, Cranberries, Mashed Potatoes, Asparagus Mayonnaise..	75

SANDWICHES

Prime Rib.....	65	Toasted Cheese..	30	Turkey with Mashed Potatoes, Cranberries..	65
Fried Ham.....	40	Smoked Tongue..	30	Roast Beef with Pan Gravy.....	35
Denver.....	35	Davenport Club..	65	Baked Ham or Roast Beef.....	35
Hamburger.....	25	Lettuce Tomato..	30	Wisconsin or American Cheese.....	25
Fried Egg.....	25	French Sardine....	50	Tuna Fish or Swiss Cheese.....	35
Peanut Butter..	20	Ham and Egg....	45	Corned Beef, 30, Pressed.....	25
Bacon Tomato..	40	Chicken Salad....	45	Chicken or Turkey.....	50

CHOPS, ETC.

Lamb Chops (2)	80	Loin of Lamb Chops (2)	65	Pounded Steak, 70	Veal Cutlet, 75
Pork Chops, 70		Veal Steak Saute, 90		Prime Ham Steak with Honey, 1.00	

PORTERHOUSE STEAK DINNER \$1.50

11:00 A.M. TO 9:00 P.M.

Porterhouse Steak Broiled on Charcoal, Baked, French Fried or Gratin Potatoes
Asparagus Mayonnaise or Heart of Lettuce Choice of Rolls, Dessert and Beverage

All Substitutes at A la Carte Prices

Suggestions for Luncheon

ITALIAN GARDENS

THURSDAY MAY, 28 1942

APPETIZERS

Sea Food Cocktail.....	30-55
Crab Cocktail.....	30-55
Fruit Cocktail.....	30-55
Grapefruit Orange.....	30-60
Shrimp Cocktail.....	30-55

RELISHES

Hearts of Celery.....	30
Olives.....	20
Radishes.....	15
Green Onions.....	15
French Sardines.....	50

SOUPS

Puree of Navy Beans and Croutons.....	15-25
Chicken Gumbo with Rice.....	20-30
Chicken and Beef Broth Hot or Jellied..	20-30
French Onion.....	20-30

ENTREES, FISH AND ROASTS

Creained New Peas and New Potatoes with Broiled Split Polish Sausages.....	45
Beef Stew in Casserole with Vegetables and Spaetzens.....	50
Deviled Ham Sandwich and Potato Salad.....	30
Roast Stuffed Shoulder of Veal, Pan Cream Gravy and New Peas.....	65
Pork Spareribs with Sauerkraut and Potato.....	60
Butterfried Fresh King Salmon Belle Meuniere and Potatoes.....	60
Veal Porterhouse, Hash in Cream Potatoes.....	75
Roast Prime Turkey, Davenport's Dressing, Cranberry Sauce.....	85
Whole Avocado Stuffed with Crab Legs Neptune.....	90
Charcoal Broiled Lamb Chops with Pineapple Ring.....	75
Roast Prime Ribs of Beef au Jus.....	1.00, thick cut, 1.50

VEGETABLES

Fresh Mushrooms.....	80
Fresh Asparagus Hollandaise.....	30
New Peas.....	25
Stewed Tomatoes.....	15
Fresh Spinach.....	30
Diced Carrots.....	15
Vegetable Dinner.....	45
Lima Beans.....	15

POTATOES

Hash Brown or Au Gratin.....	25
Mashed or New Boiled.....	10
Baked or Hash in Cream.....	15
French Fried.....	15
Shoestring or Cottage Fried..	25
Longbranch.....	25
Sweet: Southern or Louisiana.....	30
Baked (6 to 8 P.M.) or Fried.....	20
Candied.....	25

SALADS

Avocado.....	to Size
Crab or Shrimp.....	65
Combination or Chef's Special.....	35-45
Tomato or Cucumber.....	35
Crab Louis.....	50-95
Fruit Special.....	35-55
Lettuce, Quarter Head.....	25
Chicken.....	65
Lettuce-Tomato.....	40

DESSERTS

PUDDINGS: Hot Gingerbread and Stewed Rhubarb.....	20
Cup Custard.....	15

FRUITS

Fresh Strawberries, Cream..	35
Apple Sauce.....	15
Stewed Apricots.....	20
Stewed Plums.....	20
Stewed Peaches.....	20
Fresh Stewed Rhubarb.....	20

CAKES

Gold-N-Sno.....	15
Layer or Daffodil.....	15
Angel Food.....	15
Pound or Fruit.....	20
Assorted Petit-fours.....	25
French Pastry.....	15
Fresh Strawberry Tart.....	15
Old Fashioned Strawberry Shortcake,	30

ICE CREAM and ICES

Chocolate Fudge Sundae.....	25
Frozen Egg Nogg.....	25
Vanilla, Chocolate Chip or French..	15
Davenport Log.....	25
Chocolate, Maple Pecan Nut.....	15
Peppermint Candy or Strawberry..	15
Orange or Pineapple Sherbet.....	15

CHEESE

Imported Swiss or Roquefort.....	30
Neufchatel or American.....	20
Camembert or Old English.....	25

PIES

Open Peach.....	15
Honey Pumpkin.....	15
Green Apple.....	10

BEVERAGES: Coffee Cup, 10, Pot, 15 Postum or Tea, 15 Chocolate, 15 Milk or Buttermilk, 10
One Order Served Two People, 15

We Will Assume no Responsibility For Personal Property Left on Racks n Dining Room

*Unique Dining and Convention Facilities
at the Davenport Hotel*



ITALIAN GARDENS

Dinner and Supper Dancing
amid Colorful Surroundings



COFFEE SHOP

24-Hour Table and Counter Service



DELICACY SHOP

Tasty Pastry Dinners Light Luncheons
Special Box Lunches



APPLE BOWER

Intimate Atmosphere
Tempting Fountain Menus



GUEST ROOM SERVICE

Unique 24-Hour Daily Service



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Unsurpassed Facilities for Large or Small Banquets

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Hall of the Doges • East Banquet Hall
Circus Rooms



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24-Hour Service



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